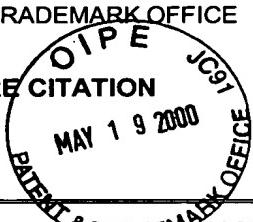


Form PTO-1449 (MODIFIED)	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY. DOCKET NO. 023533/0119	SERIAL NO. 09/494,374
INFORMATION DISCLOSURE CITATION Date Submitted to PTO: May 19, 2000		APPLICANT Cesar COMPADRE et al.	
		FILING DATE January 31, 2000	GROUP ART UNIT 1731



PATENT DOCUMENTS							
EXAMINER INITIAL	REF	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB-CLASS	FILING DATE IF APPROPRIATE
✓	A1	2,756,647	07/31/1956	Thompson, L.P.	0	100	MAY 22 2000 RECEIVED
✓	A2	5,366,983	11/22/94	Lattin, et al.	10	100	11/22/94 RECEIVED
✓	A3	5,405,604	04/11/95	Hall, William G.	10	100	04/11/95 RECEIVED

FOREIGN PATENT DOCUMENTS

	REF	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB-CLASS	TRANSLATION	
							YES	NO
✓		98/03066	01/29/98	WIPO	0	100	1-24-01	

OTHER DOCUMENT(S) (Including Author, Title, Date, Pertinent Pages, Etc.)

✓	A4	AN 1968:43156 Caplus Abstracts
✓	A5	AN 1971:86344 Caplus Abstracts
✓	A6	AN 1973:417711 Caplus Abstracts
✓	A7	AN 1990:426739 Caplus Abstracts
✓	A8	AN 69(05):C0205 Food Science and Technology Abstracts
✓	A9	AN 89(11):C0023 Food Science and Technology Abstracts
✓	A10	Ayres, et al. <i>Microbiology of Foods</i> , W.H. Freeman and Company, Chapter 6, pages 123-135(1980).
✓	A11	Breen, et al. <i>J. Food Sciences</i> , 60:1191-1196 (1995)
✓	A12	Breen, et al. presented at "New Technology to Improve Food Safety" Conference (April 13, 1995)
✓	A13	Ciosek, et al. <i>Med. Weter.</i> , 40:335, 338 (1984); <i>Chem. Abst.</i> 101:187892m.
✓	A14	Dalgaard, et al.; "Specific Inhibition of Photobacterium phosphoreum Extends the Shelf Life of Modified-Atmosphere-Packed Cod Fillets"; <i>Journal of Food Protection</i> , Vol. 61, No. 9, 1998, Pages 1191-1194.
✓	A15	Delazari, et al. "Decontaminating Beef for Escherichia coli 0157:H7"; <i>Journal of Food Protection</i> , Vol. 61, No. 5, 1998, pages 547-550.
✓	A16	Dorsa, et al.; "Effects of Acetic Acid, Lactic Acid and Trisodium Phosphate on the Microflora of Refrigerated Beef Carcass Surface Tissue Inoculated with Escherichia coli 0157:H7, Listeria innocua, and Clostridium sporogenes"; <i>Journal of Food Protection</i> , Vol. 60, No. 6, 1997, pages 619-624.
✓	A17	Dorsa, et al.; "Long-Term Effect of Alkaline, Organic Acid, or Hot Water Washes on the Microbial Profile of Refrigerated Beef Contaminated with Bacterial Pathogens after Washing"; <i>Journal of Food Protection</i> , Vol. 61, No. 3, 1998, Pages 300-306.
✓	A18	Dorsa, W. "New and Established Carcass Decontamination Procedures Commonly Used in the Beef-Processing Industry"; <i>Journal of Food Protection</i> , Vol. 60, No. 9, 1997, pages 1146-1151.
✓	A19	Fisher, et al.; "Fate of Escherichia coli 0157:H7 in Ground Apples Used in Cider Production"; <i>Journal of Food Protection</i> , Vol. 61, No. 10, 1998, Pages 1372-1374.
✓	A20	Harvey, S.C. "Antimicrobial Drugs" in Remington's <i>Pharmaceutical Sciences</i> , 18th Ed., Mack Publishing Co., pp. 1163-1241 (1990).
✓	A21	Kim et al. <i>J. Infect. Dis.</i> , 170:1606-1609 (1994)

✓ not reviewed because not submitted

✓ 1-24-01

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<input checked="" type="checkbox"/>	A22	Kotula, et al.	"Reduction of Aqueous Chlorine by Organic Material"; Journal of Food Protection, Vol. 60, No. 3, 1997, pages 27-282.	
<input checked="" type="checkbox"/>	A23	Lattin, et al.	in 1993-1994 Food Safety Research Progress Report, pp. 66-70.	
<input checked="" type="checkbox"/>	A24	Mustapha, et al	"Destruction of Listeria monocytogenes by Sodium Hypochlorite and Quaternary Ammonium Sanitizers"; Journal of Food Protection, Vol. 52, No. 5, May 1989, Pages 306-311.	
<input checked="" type="checkbox"/>	A25	Ray, Bibek	"Table of Contents", Fundamental Food Microbiology, 1996.	
<input checked="" type="checkbox"/>	A26	Salton, et al.	"Structure" in Medical Microbiology, 3rd Ed., Churchill Livingston, pp. 37-54 (1991)	
<input checked="" type="checkbox"/>	A27	Siragusa, G.	"The Effectiveness of Carcass Decontamination Systems for Controlling the Presence of Pathogens on the Surfaces of Meat Animal Carcasses"; HACCP: An Integrated Approach to Assuring the Microbiological Safety of Meat on Poultry, Sheridan, Buchanan, and Montville, 1996; pages 89-98.	
<input checked="" type="checkbox"/>	A28	Slavik, et al.	in 1993-94 Food Safety Progress Report, pp. 8-12	
<input checked="" type="checkbox"/>	A29	Somers, et al.	Int. J. Food Microbiol, 22:269-276 (1994)	
<input checked="" type="checkbox"/>	A30	Thomas, et al.	"Factors which affect retention of Salmonella by chicken muscle fascia", Biofouling, 5:75-87 (1991).	
<input checked="" type="checkbox"/>	A31	Wang, et al.	"Bacterial Penetration into Eggs Washed with Various Chemicals and Stored at Different Temperatures and Times"; Journal of Food Protection, Vol. 61, No. 3, 1998, Pages 276-279	
<input checked="" type="checkbox"/>	A32	Wang, et al.;	"Trisodium Phosphate and Cetylpyridinium Chloride Spraying on Chicken Skin to Reduce Attached Salmonella typhimurium"; Journal of Food Protection, Vol. 60, No. 8, 1997, pages 992-994.	
EXAMINER <i>B. E. M. Z.</i>		DATE CONSIDERED <i>1-24-01</i>		
<p>* EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include any copy of this form with next communication to applicant.</p>				